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ENTRÉE

Champagne Lobster GF

Baby fennel, panache lettuce, orange segments, cherry tomatoes & green apple

Seared Queensland Scallops

Lemon butter sauce, roasted capsicum salsa & gremolata

Whole BBQ King Prawns GF

Aioli, panache lettuce, red onion, capsicum & nahm jim dressing

Calamari Rings

Bread crumbed calamari rings with tartare sauce

Fig Salad

Arugula leaves, feta cheese & balsamic glaze

MAIN

Char Grilled Chicken Supreme GF

Crushed potatoes, bacon, green peas, truffle, BBQ corn & red wine jus

Grilled Fish of the Day

Crushed potatoes, wilted spinach, semi dried tomato & aioli

Half WA Rock Lobster

Choice between—Mornay, Garlic Butter or Natural served with chips & Greek salad

Chargrilled Southern Prime Tenderloin GF

Served Medium - Mashed potato, BBQ corn & mushroom sauce

Half Giant Pork Ribs

Slow cooked & basted in BBQ sauce served with chips

Grilled White Polenta VEG

Roasted Mediterranean vegetables, broccolini, pumpkin puree, parmesan crisp & balsamic glaze

DESSERT

Dessert Of The Day

Please ask you server for todays dessert

Apple and Mixed Berry Crumble Tart

Apples, mixed berries, streusel crumble & vanilla bean gelato

Sticky Date Pudding

Served with butterscotch sauce, almond praline & vanilla bean gelato

Coconut and Kaffir Lime Panna Cotta

Served with fruit ratatouille & Lime coulis